

ARIEL N ENRIQUE



COMMIS CHEF

WORK EXPERIENCE



Commis Chef

Okada Manila

November 27, 2017 to May 05, 2022

- Ensure that the ingredients and proper tools ready prior to starting cooking
- Prepare different kinds of soups and sauces such as Brown Stock (Veal/Beef), Red wine sauce, chicken in red wine sauce, tomato soup, and asparagus soup, among others
- Prepare food items and other dishes listed on the banquet event orders (BEO)
- Ensure recipes are properly prepared per standards while maintaining portion control and minimizing waste
- Assist in creating and implementing some banquet menus
- Set up and organize catering functions
- Enforce safety procedures and cleanliness standards throughout the kitchen
- Maintain kitchen and necessary equipment
- Knowledgeable in using advanced equipment such as conventional ovens, electric kettle, industrial tilting fans, gas deck ovens, giant steamers, and industrial gas deep fryers



arielenrique421@gmail.com



0927-734-7012



Sushi Chef

Nobu Kuala Lumpur, Malaysia

September 27, 2014 to April 28, 2015

- Assist the Sous Chef in the preparation of sushi menu
- Prepare a range of special seafood dishes
- Prepare different sauces, compliments, seasoning, and flavoring agents
- Knowledgeable on how to prepare, clean, and cut fresh seafoods and different kind of fish
- Maintain standard of food safety and hygiene
- Able to communicate in front of the guest and provide them a wonderful dining experience

WORK EXPERIENCE



Commis Chef

IL Ponticello

May 23, 2014 to September 15, 2014

- Basic introduction to how a fully operational kitchen works
- Prepare and cook for Ala-Carte orders
- Prepare Italian food such as pasta, pizza, braised meats, sauces, risotto, and others
- Prepare orders efficiently and quickly
- Maintain standards of food safety and hygiene



Food Server

Solaire Hotel Resorts and Casino

January 09, 2013 to May 20, 2014

- Prepare restaurant tables with special attention to sanitation and order
- Attend to customers upon entrance to the restaurant
- Present menus, serving and helping customers select food/beverages
- Take and serve orders
- Deal with complaints or problems with a positive attitude
- Issue bills and accept payment



Assistant Cook

Saudi Bin Laden Group of Companies, Saudi Arabia

June 05, 2007 to June 15, 2012

- Prepare food to include beverages, salads, dressing, sandwiches, hot and cold plates
- Operate food production equipment to include pizza ovens, choppers, mixers, and other vegetable, and meat processing equipment
- Transported food or supplies to serving areas
- Receive and process orders, apportioned, and server to food customers
- deliver all food orders requested in a timely manner

EDUCATION HISTORY



Bachelor of Science in Marine Engineering (undergrad)

Philippine Marine Merchant School

2001-2002

Kaong National High School Secondary Education

1997 - 2001

 arielenrique421@gmail.com

 0927-734-7012

RELEVANT SKILLS



- Preparation of Western and Asian dishes
- Good interpersonal skills
- Can speak Arabic, English, and Tagalog
- Recipes and menu planning
- Sanitation guidelines
- Food plating and presentation
- Kitchen Equipment operations and maintena

CHARACTER REFERENCES

Mr. Erwin Dennis Decena

The Oxford Hotel
Lion Majestic Group of Companies
Unit 6 George Street Bathurst
NSW 2795

Mr. Marcel Ramos

Chef, Okada Manila
Paranaque, Metro Manila

 arielenrique421@gmail.com

 0927-734-7012

